

STARTERS

Soup of day, croutons, bread and butter £9.00

Venison tartar, hay smoked mayonnaise, pickled onion, pumpernickel £11.50 (agf)

Poached chalk stream trout, beetroot jelly, baked beetroots, apple

cider vinegar dressing £12.50 (gf)

Pear, goats cheese & red onion tart, walnut pesto, pickled walnut £10.00

MAIN COURSE

Pork tenderloin wellington, creamed potato, caramelised apple, cabbage, jus £24.00 10 oz salt aged sirloin steak, tomato, mushroom, chips,

peppercorn sauce £38.00 (agf)

Pan fried Halibut, Jerusalem artichoke, red onion, spinach, cider butter sauce, puffed grains £28.00 (agf)

Beetroot, goats cheese & spinach Wellington, seasonal vegetables, vegetable gravy £19.50

DESSERT

Clementine & white chocolate cheesecake, yoghurt foam, clementine sorbet £9.00

Passion fruit curd tart, meringue, mascarpone ice cream £9.00 Chocolate Pave, caramelised banana, honeycomb, vanilla ice cream £9.00 Selection of cheeses, chutney, apple, grapes, artisan crackers £14.50